

# Woman's Page

Outside of a Home as Essential as the Inside—Coziness and Infinity—Stage Not Safe Route to Real Romance—Happy Domesticity Best Thing For a Girl—Attractive Trimming For Children's Rompers or Dresses—New Way to Embroider Scallop—Corn Timbales and Cream Corn Soups—Three Ways to Prepare Grapes.

**COZINESS AND INFINITY.**  
Men's real home is the infinite. Nothing less than utter boundlessness can satisfy him. If he knew where is the last line of stars he would feel hemmed in.

There is a home feeling in my village, my house; but that is but half; the other half is the wide world all around.

The outside of a home is as essential to it as the inside.

It is a sad day for the youth of the world when the first sailor circumnavigates the globe. That day the world came of age; continents of fancy, peopled with centaurs and gods, disappeared and gave way to Americas heavy with business.

We complain of death, because it is mysterious, and we go away into the hope of it, the chance for it, the belief in it. The stage is not the safe route to this kind of life. A girl may not want it at eighteen; by the time she is twenty-five she learns that there is nothing else so good. She may despise it for two or three years,

and pay up for her mistake with forty years of regret. It is better at eighteen to accept a life which is not highly romantic than to seek after romantic life on the stage, and find before many years, that you pursued a will-o'-the-wisp. Real romance comes only by way of a man; but that romance knocks at the door of a girl's home and not at the door of the stage.

**CHILDREN'S ROMPERS.**  
The most attractive trimming for children's wash dresses is a hand-embroidered scallop. A romper of white linen or Indian Head for the boy, a straight one-piece dress for the little girl, both cut in kimono style, with an embroidered scallop to finish the sleeves and the neck, are handsome enough for any occasion.

There is a new way of embroidering scallops that is much more durable than the old way. Cut one or two scallops at a time along the outer edge before you start embroidering. Then instead of sticking the needle into the outer edge to make the buttonhole edge, the buttonhole edge comes just over the cut raw scallop. This gives a very neat finish and there are no straggling threads and fraying edges as there are when the scallops are cut out after the embroidering is done. Of course with this method you do not use a hoop. At first it is awkward to hold the work with one edge already cut, but one grows used to it.

**GRAPE JELLY.**  
Grapes should be picked over, washed and stems removed. Put in to granite or porcelain dish, heat to boiling point and mash with a potato masher. Boil thirty minutes. Strain through a coarse strainer, then through a double thickness of cheese-

cloth. Measure the juice, heat and boil five minutes. If the grapes are very juicy, as they are apt to be in wet season, longer boiling is necessary, but should be done before the sugar is added.

Have ready in the oven as many cups of sugar as there were cups of fruit juice, add the heated sugar and boil from three to five minutes. Too long boiling after the sugar is added destroys the gelling agent and is apt to produce a syrupy mixture or a jelly lacking in flavor and too hard to be palatable.

Fruit for jelly making should not be gathered just after a rain. It should be just ripe, or a little under-ripe. Pectin, the gelling agent is found in greater abundance at that stage.

**Green Grape Jelly.**  
Pick grapes just as they are beginning to turn and make the same as grape jelly.

**Grape Marmalade.**  
Pick, wash, drain and remove stems from the grapes, then separate skins from the pulp. Put the pulp in a granite saucepan and heat to the boiling point. Keep over a slow heat until the seeds separate themselves from the pulp, then rub through a sieve. Add an equal measure of sugar and cook slowly thirty minutes. Stir occasionally to prevent burning. It is in used the cooking dish should be set on an asbestos mat. Dispose of in jelly glasses or jars. Cover with paraffin wax.

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## FOR COMMISSIONER



OSCAR B. MADSON.

Mr. Madson will make the race for four-year term commissioner on the record of his past services as a public official. He has been prominently identified with the good roads movement in Weber county and has been a consistent worker for permanent improvement of our highways. The valuable experience he has gained in this capacity makes him especially fitted to assist in procuring better street improvements for Ogden, and with his counsel and advice there would be assurance of the best work at the least possible cost.

Mr. Madson favors a policy that would stimulate the business interests of Ogden. He believes that the affairs of the city should be conducted in such a way that strangers within our gates will feel welcome and an inducement to return to the city. Mr. Madson has always been, and, if elected, will continue to be for a bigger and better Ogden. Advertisement.

of poison. According to Dorothy, Mrs. Eaton insisted frequently that the admiral was insane and this belief was shared by June.

**Accused Admiral of Poisoning.**  
According to the witness, Mrs. Eaton declared that she herself and June had been given poison by the admiral. To bear out these statements, Mrs. Eaton had shown the girls marks on her body which she said had been made by the admiral's hypodermic needle. To Dorothy the marks looked like ordinary scratches, she testified.

Mrs. Eaton also told Dorothy, according to the testimony, that the admiral had tried to poison her when she was sick and that she was afraid of him.

Dorothy said Mrs. Eaton had discharged more than half a dozen maids with whom she accused the admiral of seeing. The names of other women which Mrs. Eaton had apparently been jealous of, were mentioned by the witness.

**Night of Death.**  
Bringing the testimony down to the night of Thursday, March 6, the day before the admiral's death, the district attorney questioned the girl about the supper. Dorothy said that she and the admiral had tea, but that Mrs. Eaton did not. She thought the admiral prepared the beverage, but that Mrs. Eaton did not. She thought the admiral prepared the beverage but she was not sure. They also had pork for supper. It was this pork which Mrs. Eaton claimed had caused her husband's illness.

Later the admiral complained of nausea and had to leave the room. That night Dorothy went on, her mother told her she must go right to bed. Dorothy complained that she had lessons to do, but her mother insisted.

When Dorothy came home from school the next day, she testified, she found the admiral in his room in a semi-conscious condition. She started to get him a hot water bottle, but her mother objected, saying that she had done all that could be done. After supper Dorothy said, Mrs. Eaton told her she could sit up all night and must be in bed by 8 o'clock.

**Sleeps in Locked Room.**  
Mrs. Eaton slept with Dorothy that night, locking the door behind her as she entered. Later Dorothy was awakened she said, by her grandmother, Mrs. Virginia Harrison knocking on the door and calling: "Come quick Jennie, the admiral has fallen out of bed."

Mrs. Eaton and Dorothy rushed to the admiral's room, and found him on the floor partly conscious. Mrs. Eaton stayed with the admiral while Dorothy returned to bed. She was aroused later by her mother who cried: "Oh, Dorothy, I think the admiral is dead."

**Undertaker Called.**  
Dorothy then told about telephoning for the doctor and the undertaker.

Her mother, she said, kept on moaning, "Oh what shall we do?" Her testimony regarding her mother's demeanor at the time of the admiral's death attracted interest by view of the conflicting evidence by Medical Examiner Osgood and his assistant, Dr. Frank G. Wheatley. Osgood said Mrs. Eaton was cool.

**ILL WITH APPENDICITIS.**  
Provo, Oct. 16—Mrs. Hyrum Clark of Pleasant Grove underwent an operation at the Provo general hospital today for a severe attack of appendicitis.

## MYSTERY IN AN ABANDONED CABIN

Salt Lake, Oct. 17.—In an abandoned, half-wrecked cabin, far up in the head of Mountain Dell, above the city's farm in Parley's canyon, employees on the farm have discovered evidences of what they are disposed to look upon as a mystery of sinister aspect.

Riding that way last July 24, one of the men on the farm found the old camp shack on a state of occupation. Two pairs of women's silk hose fluttered on the nearby willows along the creek, and within the shack were two nightgowns for women two hats of 1912, both of an expensive kind; two women's modish jackets, quite a bit of other clothing and two perfectly good men's overcoats. The cabin looked as if it had been occupied the day before. Newly-used cooking dishes were in evidence and a considerable amount of food-stuff was in sight.

A day later the man passed the same way and found conditions the same, with the exception that some one had been there in the meantime and had left a note to the campers, thanking them for the food and shelter.

That was early three months ago. Day before yesterday the same city rider passed the camp again and found everything just as it had been in July. Nobody had been there and the silk hose much the worse for exposure to the elements, were still hanging on the branches.

That this apparently expensive clothing, not to mention a large amount of food supply, perfectly good bedding and a canvas tent, should have been voluntarily abandoned without an attempt to lock up the old shack, appeared incredible to the discoverer and he lost no time in reporting to A. F. Cummings, city foreman of water sheds, who immediately visited the cabin.

"To my mind, there is every evidence of a strange and sudden disappearance of the persons apparently four in number, who occupied the cabin," said Mr. Cummings yesterday. "The clothing was not the kind that is voluntarily abandoned, and from the careless manner in which it was scattered about, I surmise that the occupants must either have left in a great hurry or else had planned to return immediately."

Among the articles found in the room by Mr. Cummings was a beer case, with most of the bottles found empty, and two pairs of patent leather shoes, evidently the property of women of fashion and hardly the kind to have been found among campers' kits. On one nightgown was a laundry mark, but it was so faded as to be indecipherable. It was found lying across one of the bunks as though thrown carelessly there by the wearer as she dressed. A thorough examination of the cabin and its contents revealed no clue to the identity of the men and women who had occupied it last. Search of the surrounding woods and dells for a short distance revealed nothing.

The strange discovery was reported to the sheriff last night and an investigation will be made today. From the amount of food supply on hand in the cabin, it would appear that the campers had planned to stay much longer than they did.

**FEW FOLKS HAVE GRAY HAIR NOW**  
Druggist Says Ladies are Using Recipe of Sage Tea and Sulphur.

Hair that loses its color and lustre, or when it fades, turns gray, dull and lifeless, is caused by a lack of and Sulphur Hair Remedy, which mother made up a mixture of Sage Tea and Sulphur to keep her locks dark and beautiful, and thousands of women and men who value that even color, that beautiful dark shade of hair which is so attractive, use only this old-time recipe.

Nowadays we get this famous mixture by asking at any drug store for a 50 cent bottle of "Wyeth's Sage and Sulphur Hair Remedy," which darkens the hair so naturally, so evenly, that nobody can possibly tell it has been applied. Besides, it takes off dandruff, stops scalp itching and falling hair. You just dampen a sponge or soft brush with it and draw this through your hair, taking one small strand at a time. By morning the gray hair disappears; but what delights the ladies with Wyeth's Sage and Sulphur is that, besides beautifully darkening the hair after a few applications, it also brings back the gloss and lustre and gives it an appearance of abundance. Agents—A. R. McInt